

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN DINING ROOM	21	1	No	
	THE FORMICA ON THE WAIT STATION WAS CHIPPING.				
	Minor chipping is located on the Formica of the waiter stations corners. We are investigating what can be done to repair these stations. If they can not be properly repaired we will renew them in December at the dry dock.				
2	MAIN DINING ROOM - BUFFET	26	3	Yes	
	FOOD DEBRIS WAS NOTED ON THE INSIDE OF THE UNDERCOUNTER BUFFET REFRIGERATOR.				
	This food debris was found and cleaned up. This refrigerator was not to be used for storage of any food items and only for unopened juices. A policy has been implemented to resolve this unacceptable practice.				
3	MAIN DINING ROOM BUFFET	26	3	Yes	
	SOILED DISHES WERE NOTED LOCATED INSIDE THE UNDERCOUNTER BUFFET REFRIGERATOR.				
	See number (2).				
4	MAIN DINING ROOM BUFFET	28	0	No	
	THE PLATE HOLDING WELLS HAD FOOD DEBRIS LOCATED IN THE BOTTOM OF THESE UNITS.				
	The plate wells are cleaned daily. The food debris was cleaned from the bottom of the wells.				
5	MAIN DINING ROOM BUFFET	21	1	No	
	THE HEATING ELEMENTS FOR THE HOT BUFFET LINE WERE NOT EASILY CLEANABLE.				
	Bain Marie is to be converted. New heating elements are on order and will be renewed prior to 15 June 2003.				
6	MAIN DINING ROOM STARBOARD BUFFET	16	5	Yes	
	YOGURT TESTED 60°F AT THE SURFACE AND MILK TESTED 54° AT THE SURFACE.				
	The refrigerator is new and working perfectly but not turned on at the time. It is now turned on. The crew is new and nobody knew who stored the yogurt in this area as it was not used previously.				
7	MAIN GALLEY - POTWASH	22	2	No	
	THE THREE COMPARTMENT SINK WAS NOT DEEP ENOUGH TO TOTALLY IMMERSE THE LARGER POTS AND OTHER PIECES OF EQUIPMENT.				
	The largest pots can be completely submersed if they are turned over once. We have eliminated any pots or equipment that cannot be adequately washed and sanitized. This pot wash station is quite large and we feel sufficient for the operations of this ship. The old oversized pots from the previous operations are not necessary and have been eliminated.				
8	MAIN GALLEY	20	2	No	
	PLASTIC WRAP CONTAINERS WERE CARDBOARD AND THERE WAS SOME SOILING ON THESE CONTAINERS.				
	The soiled containers were discarded.				
9	MAIN GALLEY - ICE MACHINE	20	2	No	
	OPEN CELL FOAM GASKET WAS HANGING INTO THE ICE BIN.				
	The foam gasket has been eliminated.				
10	MAIN GALLEY - BAKERY	20	2	No	
	THE SCOOP IN THE SALT HAD THE HANDLE IN DIRECT CONTACT WITH THE SALT.				
	The scoop was removed from the salt and a new policy is implemented to store all scoops separate from the containers.				
11	MAIN GALLEY WAREWASH	26	3	Yes	
	PREVIOUSLY CLEANED ITEMS WERE SOILED WITH FOOD DEBRIS.				
	This area has been cleaned up and all items were rewashed.				

12	MAIN GALLEY WAREWASH	28	0	No
WHISKS WERE STORED IN DIRECT CONTACT WITH THE BULKHEAD. Whisks were removed from the bulkhead.				
13	MAIN GALLEY	20	2	No
THE GLASS DOOR ON THE COMBI/STEAM UNIT WAS CRACKED. New glass door has arrived and is installed.				
14	MAIN GALLEY - WAREWASH	27	0	No
FOOD DEBRIS WAS NOTED ON MANY OF THE CLEAN DISH RACKS. The clean dish racks were all renewed or cleaned.				
15	MAIN GALLEY - WAREWASH	22	2	No
THE WAREWASH MACHINE DID NOT HAVE A DATA PLATE. A data plate is provided.				
16	MAIN GALLEY	22	2	No
SPONGES WERE NOTED IN MANY OF THE SANITIZING BUCKETS. Sponges were removed from the sanitizing buckets.				
17	FOOD SERVICE GENERAL	38	0	No
CLEANING LOCKERS WERE NOT LABELED. Labels are provided for all the cleaning lockers.				
18	INTEGRATED PEST MANAGEMENT	40	0	No
THERE WAS NO PLAN FOR THIS SHIP. Integrated pest management plan is currently being drafted. Glue traps on order and arranging contract with pest control vendor. To be completed prior to 15 June 2003.				
19	OFFICER'S PANTRY	16	5	Yes
YOGURT WAS TESTED INTERNALLY AT 50°F. THE YOGURT WAS LOCATED IN THE REFRIGERATOR. The refrigerator is new and working properly. The source of the yogurt was unknown but a safe food policy is being implemented and the crew is receiving outside training starting Monday 2 June.				
20	CASINO BAR	29	3	Yes
INSTALL A HANDWASH SINK FOR THIS BAR. New hand wash sink is onboard and installed.				
21	CASINO BAR	21	1	No
ENSURE THE ESPRESSO MACHINE IS MOUNTED 15 CENTIMETERS ABOVE THE COUNTER. Espresso Machine is now mounted 15 CM above counter.				
22	FOOD SERVICE GENERAL	20	2	No
THERE WERE NO AMBIENT TEMPERATURE THERMOMETERS LOCATED IN THE WARMEST PART OF THE UNDERCOUNTER REFRIGERATORS. Ambient thermometers are installed in all refrigerators.				
23	FOOD SERVICE GENERAL	33	1	No
THERE WERE GAPS, AND OPEN SEAMS IN THE BULKHEAD AND DECKHEADS. Deckheads and bulkheads have been recently renewed and profile strips have been provided. We will fill any seams with NSF sealant or provide profile strips where necessary but feel the area is substantially compliant.				
24	FOOD SERVICE GENERAL	20	2	No

CUTTING BOARDS WERE PITTED AND SCORED.

Pitted or scored cutting boards have been discarded.

25	MEDICAL	01	0	Yes
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THE SHIP DID NOT MAKE THE REQUIRED 24 HOUR REPORT PRIOR TO COMING TO A US PORT.

Reports are now being made prior to U.S. port arrival.

26	MEDICAL	02	0	No
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THE SHIP NEEDS TO ENSURE THAT THE APPROPRIATE MEDICAL LOGS ARE USED FOR RECORDING GASTROINTESTINAL ILLNESS CASES.

Gastrointestinal illness logging is now provided.

27	FOOD SERVICE GENERAL	22	0	No
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TEST STRIPS WERE NOT AVAILABLE ON THE VESSEL FOR CHLORINE.

Chlorine test strips are now provided.

28	VENTILATION	41	0	No
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THE DRAIN PANS FOR THE VENTILATION UNITS ARE NOT ACCESSIBLE FOR INSPECTION.

We are currently investigating the best method to provide.

32	POTABLE WATER	08	0	No
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THE AUTOMATIC CHLORINE DOSING SYSTEM FOR THE DISTRIBUTION SYSTEM WAS NOT WORKING.

The new unit was under warranty and service personnel repaired.

34	POTABLE WATER	07	0	Yes
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RECORDS ON THE MAINTENANCE, CLEANING AND DISINFECTION OF THE POTABLE WATER TANKS WERE NOT AVAILABLE.

Tanks were high-pressure water-blasted to SA 1.5, inspected, and cement-coated in February 2003. After the renewal of the fresh water tanks, the ships system was filled with fresh potable water and super-chlorinated to 50ppm. The system was left to stand for 24 hours. After this period the ships system was drained and refilled with potable water that had been treated to 5ppm.

36	POTABLE WATER	08	0	No
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A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM HAS NOT BEEN DEVELOPED FOR THIS VESSEL.

System to be proven to CDC. Will develop drawing showing all back-flow provided. Watts backflow prevention devices throughout vessel.

BACKFLOW PREVENTION DEVICES WITH INTERMEDIATE ATMOSPHERIC VENTS WERE NOT INSTALLED ON THE POTABLE WATER LINES SUPPLYING THE DECK TAPS.

On-board and installed.

BACKFLOW PREVENTION DEVICES WITH INTERMEDIATE ATMOSPHERIC VENTS WERE NOT INSTALLED ON THE CARBONATION UNITS.

Carbonation units installed the day before and not operational, backflow devices installed prior to operation.

REDUCED PRESSURE BACKFLOW PREVENTION DEVICES WERE NOT INSTALLED ON THE INTERNATIONAL SHORE CONNECTION FOR THE FIRE SUPPRESSION SYSTEM.

Installed prior to inspection. We removed this valve because of the safety to our vessel. A test of the system showed that without the valve we can expect 40 ton per hour of water-flow but when we installed the valve the water-flow was reduced to 17 ton per hour. We have reinstalled the reduce pressure backflow prevention device to satisfy CDC needs but feel this reduces the safety of our vessel.

All cabin showers and fresh water (vacuum) toilets have intermediate vented backflow prevention.

08 0 No

Record book now being kept.

Port tests are now being logged

06 0 No

The port water bacteriological analysis is onboard at this time.

The test kits have been ordered and the test will be conducted as soon as received.

08 0 No

The pipes are now striped blue.

06	0	No
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The analyzer-chart recorder is repaired and functioning properly.

10 0 No

Anti-Vortex drain and shepherd's hook is on order and should be installed prior to 15 June 2003. A flotation device with rope is installed.

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Under construction.

* 0	No
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Not is use and under construction.

22 2 No

Service personnel to repair or renew machine. All glasses are being currently washed in Galley.

20 2 No

Ice machine in not needed as we have many operational ice machines onboard. We will renew the machine as necessary

if needed.

55	DISCO BAR PANTRY	19	0	No
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A CRATE OF LIQUOR BOTTLES WAS STORED ON THE DECK.

All bottles now properly stored.

56	POTABLE WATER	04	5	Yes
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A MANUAL TEST OF THE FAR POINT WATER NOTED 0.00 FREE CHLORINE RESIDUAL. THIS WAS SAID TO BE A NEW SYSEM AND THAT THE DOSING SYSTEM HAD MALFUNCTIONED 4-5 DAYS PRIOR.

The new unit was under warranty and service personnel repaired.

58	LIDO BAR	21	1	No
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THE COFFEE MACHINE WAS NOT EASY TO MOVE AND WAS NOT MOUNTED ON 4-INCH LEGS.

Coffee Machine in now mounted 15 CM above counter.

60	LIDO BAR	22	0	No
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A SANITIZE BUCKET WAS IN USE BUT THERE WERE NO TEST STRIPS AVAILABLE TO TEST THE RESIDUAL.

Test strips are now provided.

62	BARS GENERAL	29	3	Yes
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THIS VESSEL HAS FIVE BARS AND NONE WERE PROVIDED WITH DESIGNATED HANDWASH SINKS. THE BARS HAD DUMP SINKS THAT COULD BE USED, AT LEAST TEMPORARILY, AS HANDWASH SINKS. IN ADDITION, BAR PANTRIES WERE NOT PROVIDED WITH HANDWASH SINKS.

New hand wash sinks were installed where needed. Some bar pantries are still under construction awaiting furniture but not used.

64	BARS GENERAL	30	1	No
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THE DUMP SINKS THAT WERE SAID TO BE USED FOR HANDWASHING WERE NOT PROVIDED WITH SOAP AND PAPER TOWELS.

THE SINKS WERE NOT PROVIDED WITH SOAP DISPENSERS, PAPER TOWEL DISPENSERS, WASTE RECEPTACLES, AND "WASH HANDS OFTEN" SIGNS.

Proper hand wash sinks are now installed. Stainless steel soap and towel dispensers, hand wash signs, and waste receptacles are on order to be installed as soon as received.

65	BARS GENERAL	21	1	No
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GAPS, AND SEAMS WERE NOTED BETWEEN PIECES OF EQUIPMENT. GAPS AND SEAMS WERE NOTED BETWEEN PIECES OF EQUIPMENT AND THE BULKHEAD. UNSEALED COMPRESSED WOOD SURFACES WERE NOTED INSIDE STORAGE CABINETS.

NSF sealant and profile strips will be added where necessary.

66 Not issued

67 Not issued

68	BARS GENERAL	21	1	No
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THERMOMETERS WERE NOT PROVIDED IN ANY OF THE REFRIGERATION UNITS.

Thermometers provided.

69	BARS GENERAL	33	1	No
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GAPS, SEAMS, AND UNSEALED BULKHEAD PENETRATIONS WERE NOTED IN THE BARS AND BAR PANTRIES. THE DECK-BULKHEAD JUNCTURES WERE NOT COVERED.

NSF sealant and profile strips will be added where necessary.

73	BARS GENERAL	22	2	No
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THE INSTALLATION OF THE WAREWASH UNITS FOR THE BARS AND BAR PANTRIES WAS NOT COMPLETED.

[This work is in progress.](#)

76	BARS GENERAL	38	0	No
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SEVERAL BARS HAD DRAFT BEER SYSTEMS THAT WERE NO LONGER IN USE.

[The draft beer systems are new or in the case of the old systems they where removed.](#)

78	BARS GENERAL	36	0	No
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INADEQUATE LIGHTING WAS NOTED AT THE BARS AND PANTRIES.

[We are investigating additional lighting where needed to be installed during Dec 2003 repair period.](#)

79	BARS GENERAL	27	0	No
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THE INSIDE SURFACES OF THE REFRIGERATION UNIT DOOR AND DRAWER HANDLES WERE SOILED.

[The refrigeration units were cleaned.](#)

81	BARS GENERAL	20	2	No
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90° ANGLES WERE NOTED INSIDE THE REFRIGERATION UNIT. THE CORNERS OF THESE UNITS WERE NOT ROUNDED MAKING THEM DIFFICULT TO CLEAN.

[These refrigerators are not used to store any food items. Only canned or bottled beer and soda.](#)

83	DECK 5 STARBOARD ICE PANTRY	28	0	No
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TWO RACKS OF EXTRA GLASSES WERE STORED ON THE DECK.

[The racks were replaced in the proper area.](#)

86	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: MIRAGE I - CAS - [05/14/2003] .